

## **CHICKEN BURRITO BOWL WITH AVOCADO CREMA**

### **CHICKEN**

- 1 lb Skinless chicken breast tenders
- 1/4 cup Extra-virgin olive oil
- Juice of 2 Limes
- 1 tsp Cumin
- 1 tsp Chili powder
- 1/2 tsp Garlic powder
- 1/4 tsp Salt

### **AVOCADO CREMA**

- 1/2 cup Planet Oat® Extra Creamy Oatmilk
- 1 Avocado
- 1/2 bunch Cilantro leaves and stem about 1 cup
- 1/2 bunch Scallions
- Juice of 3 Limes
- 1/4 tsp Salt
- 1/4 tsp Ground black pepper

### **BOWLS**

- 1 head Romaine lettuce, chopped
- 1 15 oz can Black beans, drained and rinsed
- 2 cups Prepared brown rice
- 1 cup Frozen corn, cooked
- 1/2 bunch Scallions, thinly sliced
- 1/2 bunch Cilantro, roughly chopped
- 1/2 cup salsa
- Seasoned gluten free chickpeas optional

1. Add chicken, extra virgin olive oil, lime juice, cumin, chili powder, garlic powder and salt to a resealable plastic bag. Seal and shake to combine. Refrigerate 30 minutes.

2. Preheat grill to high heat.
3. Make the avocado crema by combining Planet Oat, avocado, cilantro, scallions, lime juice, salt and black pepper in a high powdered blender or food processor. Process until smooth. Salt and pepper to taste.
4. Clean and oil the grill grates. Reduce grill heat to medium high. Place chicken on the grill, discard marinade. Grill chicken until internal temperature reaches 165°F in the thickest part of the breasts, as measured by a meat thermometer, flipping halfway through cooking time. Cooking time will vary, depending on the thickness of the breasts. Remove chicken from grill, let rest 5 minutes, then slice.
5. Assemble bowls by adding romaine lettuce to each bowl, then top with black beans, brown rice, corn, grilled chicken, scallions, cilantro, salsa and (optional) crunchy chickpeas. Drizzle each bowl with avocado crema.
6. Serve bowls with lime wedges and additional avocado crema on the side.

## ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 15 oz can Black beans, drained and rinsed</a> , <a href="#">1 Avocado</a> , <a href="#">1 cup Frozen corn, cooked</a> , <a href="#">1 head Romaine lettuce, chopped</a> , <a href="#">1 lb Skinless chicken breast tenders</a> , <a href="#">1 tsp Chili powder</a> , <a href="#">1 tsp Cumin</a> , <a href="#">1/2 bunch Cilantro leaves and stem about 1 cup</a> , <a href="#">1/2 bunch Cilantro, roughly chopped</a> , <a href="#">1/2 bunch Scallions</a> , <a href="#">1/2 bunch Scallions, thinly sliced</a> , <a href="#">1/2 cup Planet Oat® Extra Creamy Oatmilk</a> , <a href="#">1/2 cup salsa</a> , <a href="#">1/2 tsp Garlic powder</a> , <a href="#">1/4 cup Extra-virgin olive oil</a> , <a href="#">1/4 tsp Ground black pepper</a> , <a href="#">1/4 tsp Salt</a> , <a href="#">2 cups Prepared brown rice</a> , <a href="#">AVOCADO CREMA</a> , <a href="#">BOWLS, CHICKEN</a> , <a href="#">juice of 2 Limes</a> , <a href="#">juice of 3 Limes</a> , <a href="#">Seasoned gluten free chickpeas optional</a>
<b>Course</b>	<a href="#">Entrees</a> , <a href="#">Lunch</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Category</b>	<a href="#">Bowls</a> , <a href="#">Now Trending</a>
<b>Serving Size</b>	4